

## Claims

1. A liquid product, which is water- or milk-based and which comprises living micro-organisms, characterised in that the liquid product has a shelf-life of at least 1 month at 10°C, during which the pH of the product decreases less than 2 points and/or the amount of living bacteria decreases less than 2 log-units.

2. The product according to Claim 1, which is characterised in that it comprises milk proteins, lactose and/ or other milk or milk-derived solids.

3. The liquid product according to Claim 1, which is free of carbohydrates that can be metabolised by the micro-organisms.

4. The product according to Claim 1 or 2, wherein the micro-organisms cannot use lactose as a nutrient.

5. The product according to Claim 1, wherein the micro-organism is a strain selected from the group of genders consisting of *Lactobacillus*, *Bifidobacterium*, *Streptococcus*, *Lactococcus*, *Enterococcus* and mixtures of these.

6. The liquid product according to Claim 1, wherein the shelf life of the product is at least 1 month at 20°C during which the product experiences a decrease in pH of less than 2 points and during which the loss of living bacteria is less than 2 log-units.

7. The product according to any of the preceding Claims, wherein the micro-organism is a probiotic.

8. The liquid product according to any of the preceding Claims, which has, at the beginning of shelf life, a pH of 4 or above.

9. A method for manufacturing a liquid, water- or milk-based delivery system for micro-organisms, which is shelf stable for at least 1 month at 10°C, the method comprising the steps of:  
fermenting a medium to obtain a biomass of living micro-organisms,  
adding the biomass to a water-based liquid which is free of carbohydrates that can be metabolised by the micro-organism.

10. The method according to Claim 8, wherein the step of fermenting a medium is conducted for at least 7 hours at above 30°C.

5 11. A method for providing to a consumer living micro-organisms in a water- or milk based liquid, the method comprising the step of administering to a consumer the product according to any of Claims 1-3.

10 12. Use of micro-organisms in water- or milk based liquid, shelf-stable products.

13. A liquid product, providing benefits of living probiotics, whereby the product can be stored at temperatures above 10°C for at least one month.

15 14. A method for providing to an individual benefits of living probiotics, the method comprising the step of providing to the individual the product according to any of Claims 1- 8 or 13.

20 15. A method for distributing living micro-organisms in a consumable form, the method comprising the steps of distributing the product according to any of Claims 1-8 or 13.

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